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HE2 (meaning a triglyceride of 1 saturated fatty acid of 16 or more carbon atoms and 2 trans-unsaturated fatty acids), and so on for other 3 letter codes.

Fat compositions can thus be characterised in containing certain weight percentages (based on the total amount of triglycerides) of triglycerides of the above codes.

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Although it is mentioned for E and U that they may have any length, it is to be understood that this relates to fatty acids of approx. 8-24 carbon atoms, and more usually 16-20 carbon atoms.

Summary of the invention

10 It has now been found that the objectives as given above may be met (at least in part) by a savoury food composition comprising 5-80% wt (preferably 10-70% wt, most preferably 15-50% wt) of triglycerides of fatty acids, 2-80% wt (preferably 5-70% wt, most preferably 10-60% wt) of an edible salt and which composition contains less than 15% wt (preferably less than 10% wt, more preferably even less than 5% wt) of water, wherein the amount of H3
15 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and one cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, preferably at least 65% % wt based on the total amount of triglycerides. In other words: $H3 + H2U \geq 55\%$, preferably $\geq 65\%$ wt, based on total triglycerides.

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This means that of the total amount of triglycerides present in the composition according to the invention at least 55% wt (preferably at least 20% wt) are triglycerides of fully saturated C16 and longer chains (e.g. C16, C18, C20, C22 and C24) and/or triglycerides containing one cis-unsaturated fatty acid of any chain length and two saturated fatty acids of 16 or more carbon
25 atoms. In connection to this, it is believed that the dry and/or particulate and/or pasty savoury food compositions as currently on the market comparable to the compositions according to the invention contain about 30-50% of such H3 + H2U triglycerides as part of their fats.

Following the invention, it is now possible to manufacture a savoury food composition
30 comprising 5-70% wt of di- and/or triglycerides of fatty acids, 2-50% wt (preferably 5-40% wt) of an edible salt and which composition contains less than 15% wt of water (preferably less than 10% wt), wherein the triglycerides are selected such that they contain less than 5%, preferably less than 2% wt of trans-unsaturated fatty acids, and preferably having less than 10% wt (more preferably less than 3%, most preferably less than 0.5%) of lauric acid, and
35 wherein the fats still have appropriate melting and crystallisation behaviour.

CLAIMS

1. Savoury food composition comprising 5-80% wt (preferably 10-70% wt) of triglycerides of fatty acids, 2-80% wt (preferably 5-70%) of an edible salt and which composition contains less than 15% wt (preferably less than 10% wt) of water, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides.
2. Composition according to claim 1 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.
3. Composition according to claim 1-2, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 15% wt based on the total amount of triglycerides, preferably at least 20%.
4. Composition according to claim 1-3, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 40% wt based on the total amount of triglycerides.
5. Composition according to claim 1-4, wherein the ratio H3 / H2U is between 0.5 and 1.2.
6. Composition according to claim 1-5, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.
7. Composition according to claim 1-6, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.
8. Composition according to claim 1-7, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.
9. Composition according to claim 1-10, wherein the composition is a pasty or particulate matter.

10. Composition according to claim 9, wherein the particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.
- 5 11. Composition according to claim 1-10, wherein the composition further comprises 0.1-50% wt of herbs and/or spices and/or tomato powder and/or vegetable pieces and/or monosodium glutamate.
- 10 12. Composition according to claim 1-11, in the form of a particulate soup- or sauce concentrate, which yields a soup or sauce upon mixing and heating with an aqueous liquid.
13. Composition according to claim 1-11, in the form of a bouillon or broth cube, which yields a bouillon or broth upon mixing and heating with an aqueous liquid.